

## **Historic, archived document**

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# HOME CANNING

*Tomatoes*

IN AND OUT  
OF THE BATH

- Put jars into boiling water bath....cover. When water boils briskly start counting time.



- Time's up! Remove jars...tighten caps.

*Caution:* Don't tighten caps with metal disk.

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- Place right side up to cool.
- Never set hot jars on a cold surface.



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